

ROH – UNGERÖSTET

SINGLE ESTATE
DUNKEL 100 % KAKAO

TREE TO BAR

AROMEN UND
ANTIOXIDANTIEN ZU BEWAHREN

VEGAN

HOHEFASER

OHNE ZUCKERZUSATZ

FEIN CONCHIERT

KEINE ALKALISIERUNG

NATUR POSITIV

AGROFORESTWIRTSCHAFT

HOCH ETHISCH –
URSPRUNGS ERZEUGNIS

ORDER CODE : MAV-BDR-100-K075

DILICIOUS

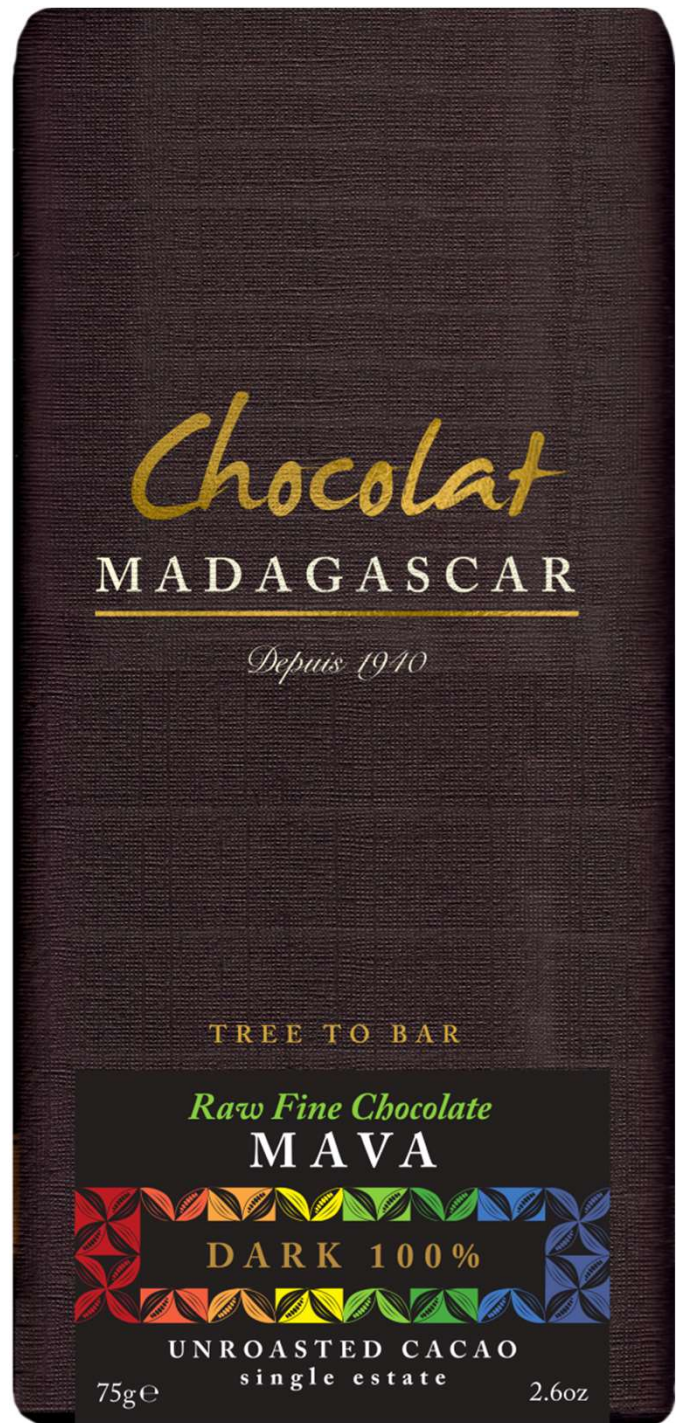
Burbacher Straße 79

D-53129 Bonn, Germany

Mobil: +49 (0)163 / 241 51 48

info@dilicious.eu

www.chocolatmadagascar.com



RAW - VEGAN - HIGH FIBRE - FINE CONCHED
NO ADDED sugar & flavourings - NO alkalisation
AGROFORESTRY - TREE TO CHOCOLATE

Ingredients: Madagascar Mava estate cacao beans. Cocoa solids 100%.

Allergy advice: See ingredients in **bold**. Made in factory that handles milk & cashew nuts.

Nutrition facts per 100g			
Energy	2466 kJ / 596 kcal	Sugars	0.5g
Fat	48g	Protein	14g
Saturated	29g	Fibre	11g
Carbohydrate	net 21g total 32g	Salt	0.03g

Cacao is a fermented & dried seed of the fruit of the Theobroma cacao tree. The cultivar, care & terroir determine the aroma, flavour & mouthfeel experience.

